

3. The w/o/w emulsion according to claim 1 wherein the primary phase comprises an emulsifier having an HLB of less than about 9.

4. The w/o/w emulsion according to claim 1 wherein the external aqueous phase has an emulsifier having an HLB of greater than about 9.

5. The w/o/w emulsion according to claim 3 wherein the emulsifier is polyglycerol polyricinoleate.

6. The w/o/w emulsion according to claim 4 wherein the emulsifier is a phospholipoprotein modified with phospholipase A.

7. The w/o/w emulsion according to claim 1 wherein the w/o/w emulsion has a viscosity from about 10,000 to about 150,000 cps.

8. The w/o/w emulsion according to claim 1 wherein the w/o/w emulsion has a total amount of acidulant, and the primary phase comprises from about 55.0% to about 60.0% of the total amount of acidulant in the w/o/w emulsion.

9. The w/o/w emulsion according to claim 1 wherein the w/o/w emulsion is stable for at least about nine (9) months.

10. The w/o/w emulsion according to claim 1 wherein the w/o/w emulsion does not comprise a distinct sour taste.

11. The w/o/w emulsion according to claim 1 wherein the w/o/w emulsion is suitable to make a multiple emulsion when added to oil and emulsifier.

12. The w/o/w emulsion according to claim 1 wherein the external aqueous phase has a free hydrogen concentration that is greater than free hydrogen concentration of the primary phase.

13. A food composition comprising a w/o/w emulsion comprising:

(a) a primary phase comprising a water-in-oil emulsion; and

(b) an external aqueous phase,

the w/o/w emulsion has an amount of water in the primary phase (W1) and in the external aqueous phase (W2),

and an amount of acidulant in the primary phase (A1) and in the external aqueous phase (A2) wherein $W1 > W2$ and $A1 > A2$.

14. The food composition according to claim 13 wherein the food composition is a hot, Hollandaise, Alfredo or Bernaise sauce.

15. The food composition according to claim 13 wherein the food composition is a salad dressing or mayonnaise.

16. A method for making a w/o/w emulsion comprising, in no particular order, the steps of:

(a) making a water-in-oil emulsion with an amount of acidulant;

(b) making a water and emulsifier external phase mixture with an amount of acidulant

wherein the amount of acidulant in the water-in-oil emulsion is greater than the amount of acidulant in the external phase mixture, and the water-in-oil emulsion is mixed with the external phase mixture.

17. The method according to claim 16 wherein the external phase mixture has less water than the water-in-oil emulsion.

18. The method according to claim 16 wherein the w/o/w emulsion comprises from about 0.1 to about 0.8% by weight acidulant.

19. A w/o/w emulsion comprising:

(a) a primary phase comprising a water-in-oil emulsion; and

(b) an external aqueous phase

wherein the external aqueous phase comprises a free hydrogen concentration that is greater than free hydrogen concentration of the primary phase.

20. The w/o/w emulsion according to claim 19 wherein the w/o/w emulsion is emulsified in a multiple emulsion.

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